

Albondigas Soup

Serves 4-5

Meatballs:

1/4 lb. ground beef
1/4 lb. ground pork
1/4 c. bread crumbs *or rice*
1 egg
2 t. milk
1/2 t. salt
1/4 t. oregano
1/4 t. cumin
2 T. onion, minced



Broth:

3 c. beef broth *14 beef bouillon cubes in 2 1/2 c. water*
1 c. water
1 c. canned tomatoes with juice, chopped
1/4 c. salsa
1/4 t. basil
1/4 t. oregano
1/2 large potato, chopped
1 stalk celery, chopped
1 small carrot, chopped
1 t. cilantro, chopped

Prepare meatballs by mixing ingredients with hands in a bowl.

Form into small balls.

Combine broth ingredients in large saucepan and bring to a boil.

Add meatballs, cover and cook on low heat for 40 minutes.